matau

ALL DAY MENU

Green Salad *$18*

Almonds, Baby Peas, Parmigiano Reggiano, Citrus Dressing

V, GF, DF*

Southern Ocean Fish & Chips *$60*

Tartare Sauce, Agria Chips, Hāpuku Lemon, Herb Salad

DF*, GF*

Mushroom Cappelletti *$52*

Canterbury Oyster Mushrooms, Black Estate Chardonnay & Cream Sauce, Thyme, Aged Pecorino

V

Dry-Aged Matau Steak *$80*

Smoked Choron Sauce, Triple-cooked Fries

GF, DF*

Beef Burger *$42*

House Brioche, Truffle Aioli, Smoked Cheddar, Pickles, Caramelised Onions, Hand-cut Fries

South Island Cheese Platter *$38*

Curated Cheeses, House chutney, Lavosh, Dried Fruit, Honeycomb

V, GF*

Hāpuku Farm Fruit Sorbet *$22*

Seasonal Fruit Sorbet, Vanilla Mascarpone Coconut, Oat & Honey Crumble

V, GF*

V - vegetarian, GF - gluten free,
DF - dairy free, VG – vegan

*on request

Here at Hapuku Lodge, our chefs take pride in utilising the bountiful food-stuff that Kaikoura and New Zealand have to offer, ensuring that every dish is prepared with the freshest and most flavourful ingredients.

From succulent seafood to farm-fresh produce and our own vegetable garden, each component is carefully selected to deliver a taste sensation that is unpretentious yet undeniably delicious.

Kua hora te kai